



# cellulac

Production of high value lactic acid based, bio-chemicals using low OpEx end-to-end solution



# Retrofit/Upgrade existing fermentation sites



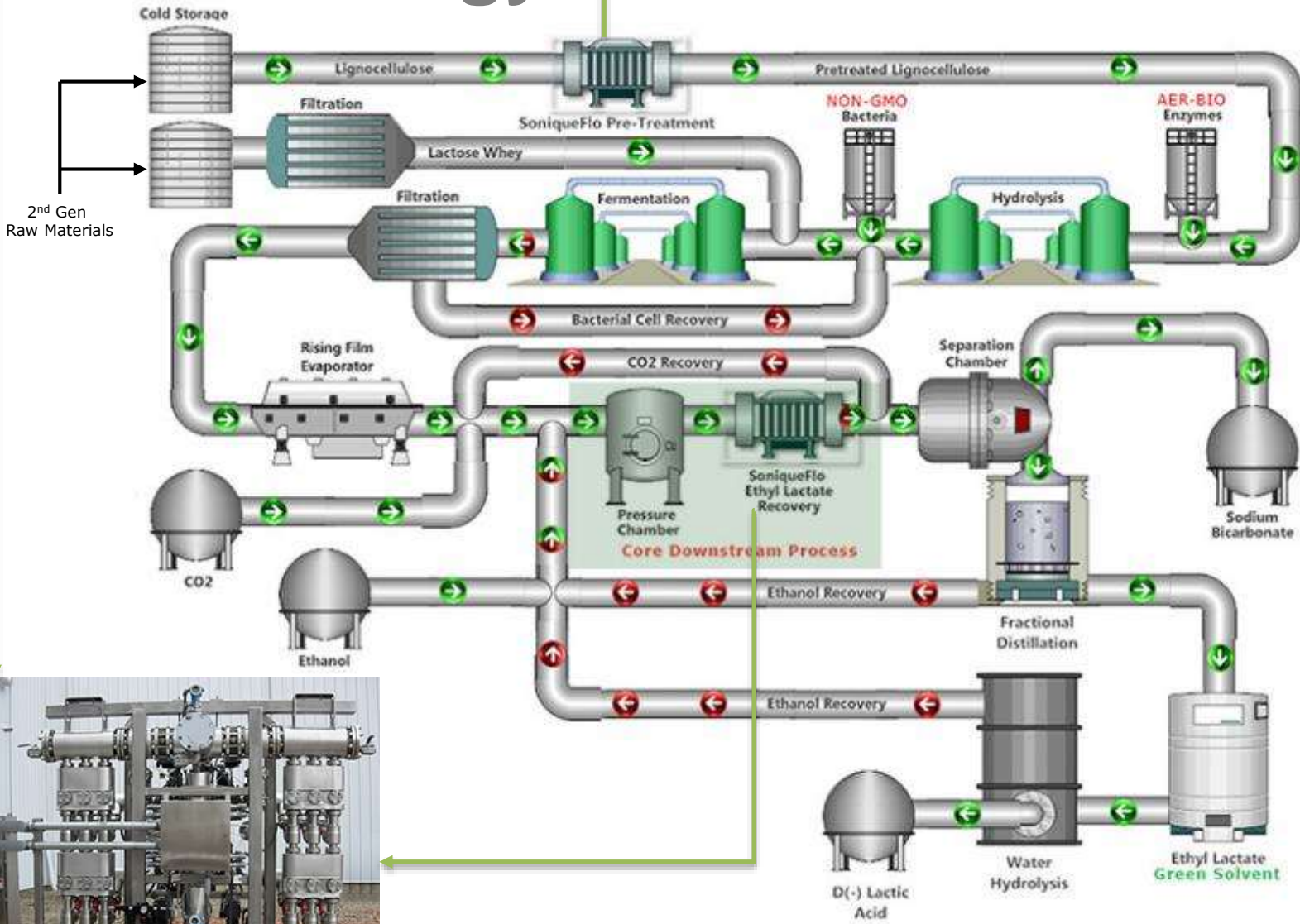
Former Brewery  
100,000 Tonnes



cellulac



# Technology / Process Overview



2<sup>nd</sup> Gen Raw Materials



**Nameplate Capacity: 100,000MT**

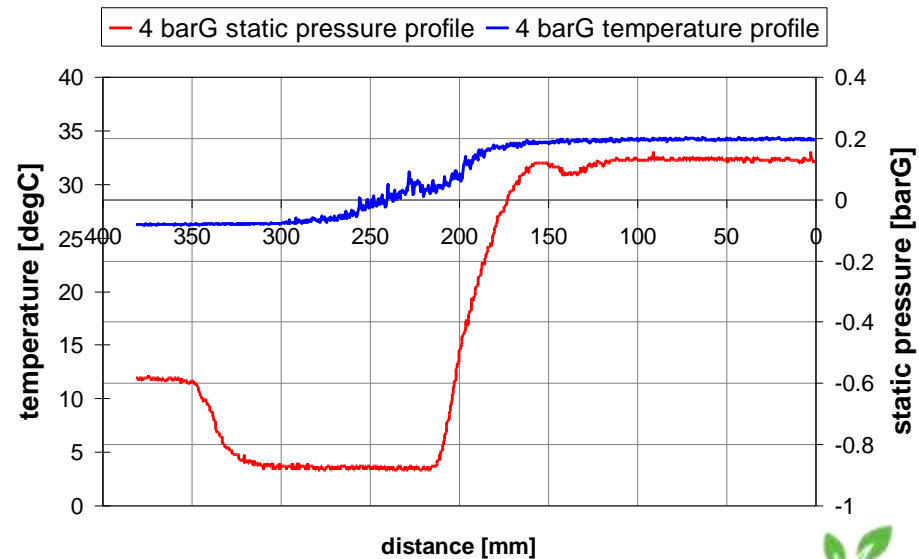
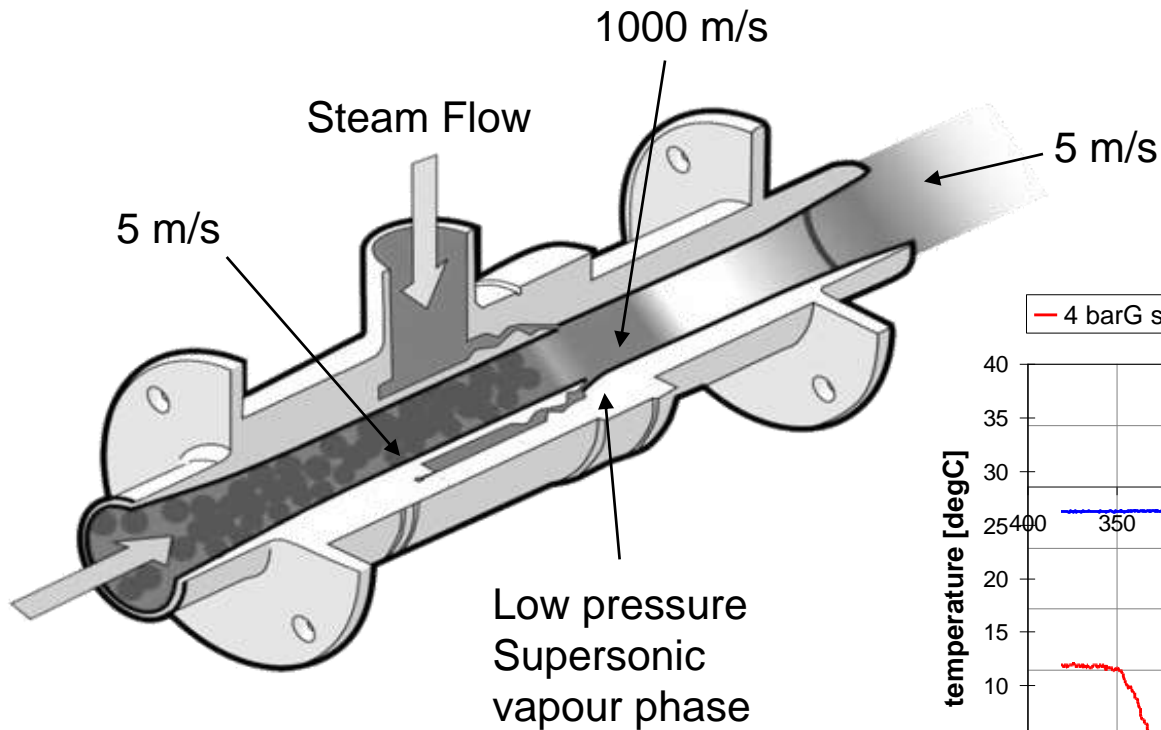


# Cellulac Production Facility

# Agenda

<b>1</b>	<b>Core Technology</b>
2	Food and Beverage
3	Brewing
4	Industrial Mixing
5	BioEnergy
6	Waste Water
7	Oil & Gas Industry

# Fluid Processor SoniqueFlo



# SoniqueFlo Processing Mechanisms

- **Pumping**
  - Provides entrainment force for powders and liquids
  - Minimal effects on existing plant equipment
- **Heating**
  - Homogenous, cross bore, rapid heating. Very high thermal efficiency
- **Entrainment and mixing**
  - Rapid entrainment and homogenous mixing of difficult to handle powders and liquids into the process fluid
- **Separation**
  - Agitation and disruption of product
- **Volatile Stripping**
  - Stripping of volatiles in low pressure mixing zone
- **Breaking Emulsions**
  - Disruption of interfacial film, addition of heat, intimate mixing of demulsifying chemicals
- **Creating emulsions**
  - Dispersion of phases, heating, intimate mixing of emulsifiers



# SoniqueFlo Test & Industrial Scale Units



Algae Processing Test Rig  
Cellulac Laboratory, UK



Pretreatment Processing Full Scale Rig  
Ethanol Production Plant, USA





# 25 Industrial Scale, Brewing, Food, and Biochemical Installations since 2011



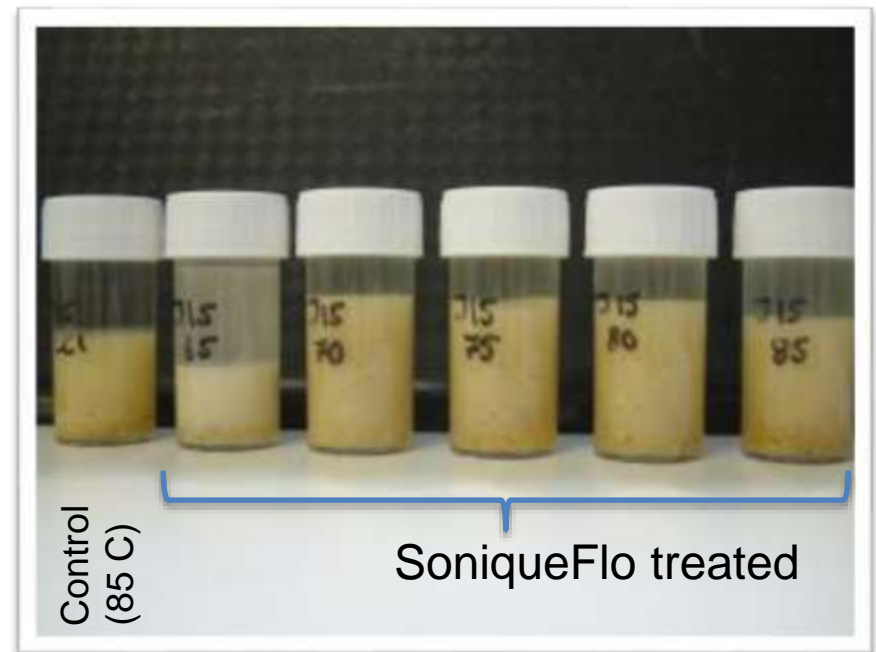
Intertek Caleb Brett



# SoniqueFlo Impact on Starch

## Hyper-swelling of Starch during SoniqueFlo Gelatinisation

- Increase in average swelling size of starch grains
- Provides materials  
Functionality
  - Increased viscosity
  - Increased and differentiated availability as an enzyme substrate



# SoniqueFlo Industry Sectors/Applications

High levels of powder and liquid mixing

Rapid Performance

Homogenous & repeatable performance

Unique effects on starch

High thermal efficiency

Scalable

Controllable

No moving parts, minimal risk of blocking

Robust

Low maintenance requirements

## Industry Sectors/Applications

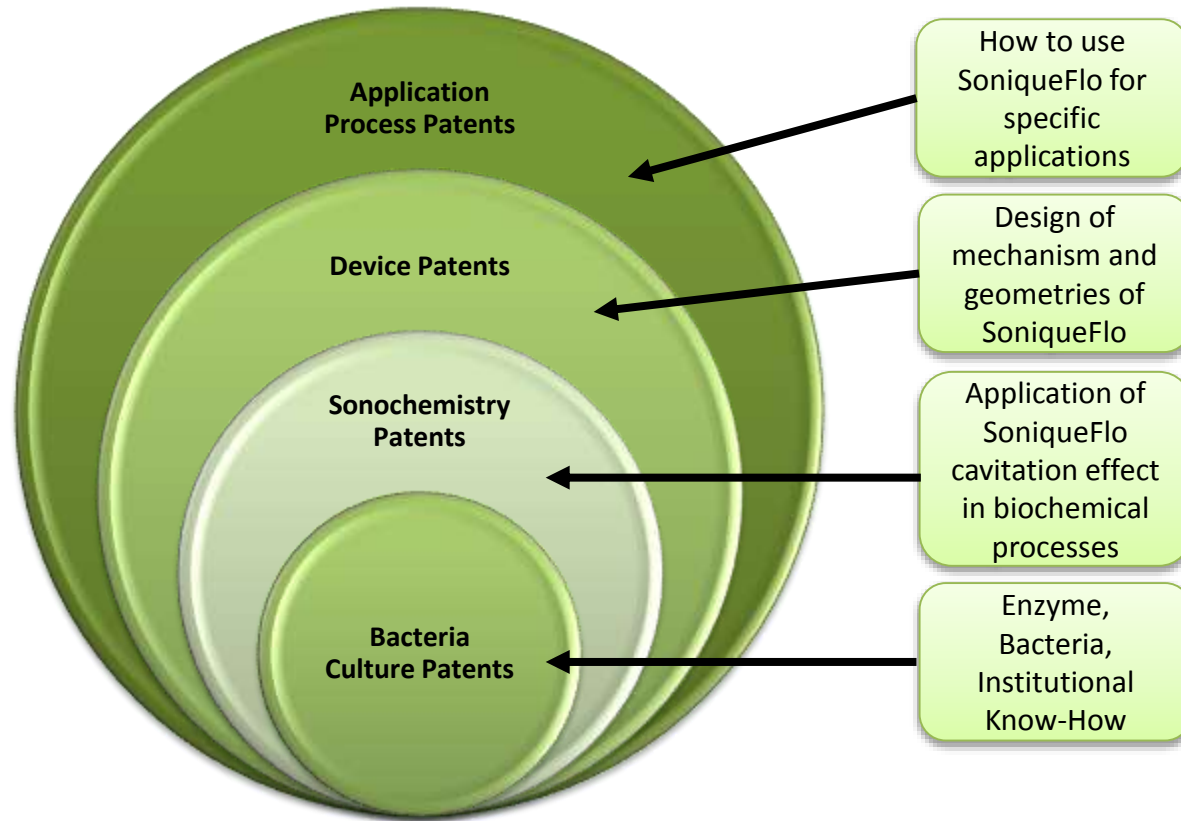
Food  
Beverage  
Brewing  
Bio-Energy

Industrial Mixing  
Waste Treatment

Oil and Gas  
Nuclear  
Paper



# Existing 4 Layers of Protection



# Cellulac Intellectual Property

- 19 families of patents and applications
  - 17 – [SoniqueFlo](#) – Fluidic hydrodynamic cavitation
    - Developed by Dr Marcus Fenton, [cellulac](#) Chief Engineer
  - 2 – Lactic Acid bacteria
    - Developed by Dr Patrick Walsh, [cellulac](#) Chief Science Officer
- 60+ granted or approved for grant patents
- 17 proprietary enzyme cell systems
- 30+ pending or provisional patents

# Agenda

1	Core Technology
<b>2</b>	<b>Food and Beverage</b>
3	Brewing
4	Industrial Mixing
5	BioEnergy
6	New Business Opportunities
7	Oil & Gas Industry

# Food and Beverage Installed Base

Licensed (Non Exclusively) for Food, Beverage and Brewing applications.

21 commercial food and beverage installations globally<sup>[1]</sup>

## Applications areas

- Sauce and ready-meal production
- Pasta, rice and cereal cooking.
- Powder entrainment for gums and starches
- Salt and sugar dissolution



[1] As of June 2013

# Food and Beverage Process Benefits

## Process Compression

- Increase capacity both in batch size and cycle time (up to 60%).  
Reduced physical footprint and reduced energy demand

## Ingredients savings

- Physical modification (hyper-swelling) of starch in SoniqueFlo processes allows starches, flours, salt, sugar and fats to be significantly reduced in formulations whilst retaining quality sensory characteristics.

## Processing of Particulates

- Processed Foods with particulates, such as pasta and diced meat and vegetables retain their integrity. Thus no back addition, reducing cost

## Product Quality

- Non-contact heating eliminates product burn-on, and reduces Maillard browning giving quality appearance and flavour to products.



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2	Food and Beverage
<b>3</b>	<b>Brewing</b>
4	Industrial Mixing
5	BioEnergy
6	Waste Water
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# SoniqueFlo Brewing Products

Licensed (Non Exclusively) for Food, Beverage and Brewing applications.



Cereal  
Cooking



Mashing



Lautering



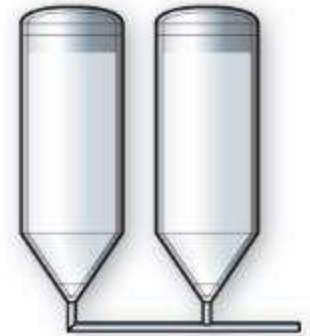
Wort  
Boiling



Whirlpool  
Wort  
Clarification



Fermentation



Tank  
Disinfection



SoniqueFlo brewing products are certified by the “Reinheitsgebot”



# Brewing Wort Boiler Product

Up to 50% energy saving

Reduced cleaning frequency

Automated control system

Easily retrofits any brewery

Boiler steam conditioning



# Installed in these breweries

Brewery	Country	Units
<b>Shepherd Neame</b>	England	2 x SoniqueFlo Wort
<b>Radeberger</b>	Germany	1 x SoniqueFlo Wort
<b>Bitburger</b>	Germany	1 x SoniqueFlo Wort
<b>Warsteiner</b>	Germany	1 x SoniqueFlo Wort
<b>Susquehanna Brewing</b>	United States	1 x SoniqueFlo Wort
<b>MillerCoors</b>	United States	1 x SoniqueFlo Wort

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# SoniqueFlo Industrial Mixing

## SoniqueFlo Types

Standard Liquid or Slurry Processing Unit

Direct Powder Entrainment Unit

Direct Liquid Entrainment Unit

## SoniqueFlo Typical Uses

Heavy industrial Applications

Harsh Environments

Handling Very Coarse Slurries

Handling Very Abrasive Slurries

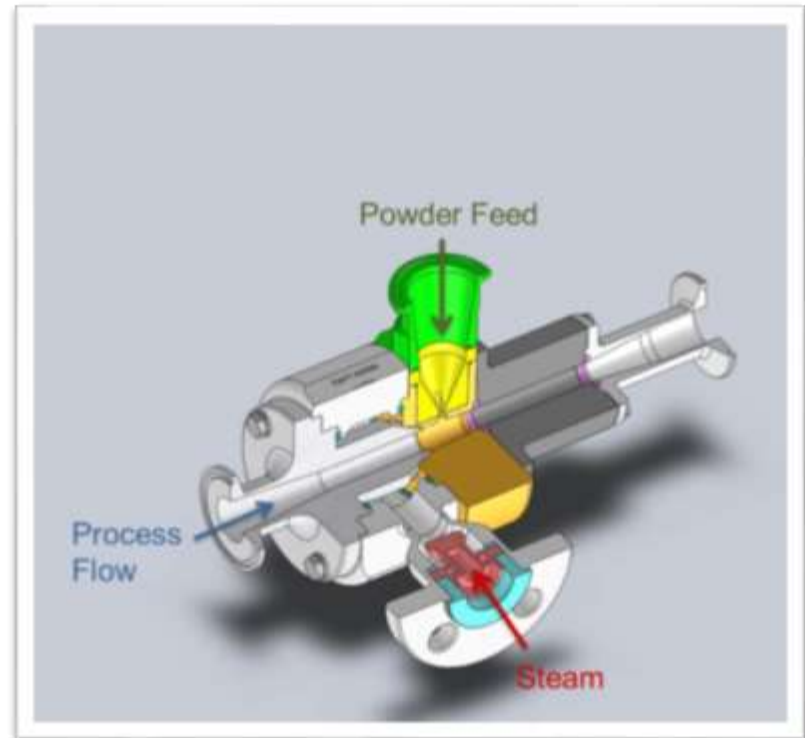
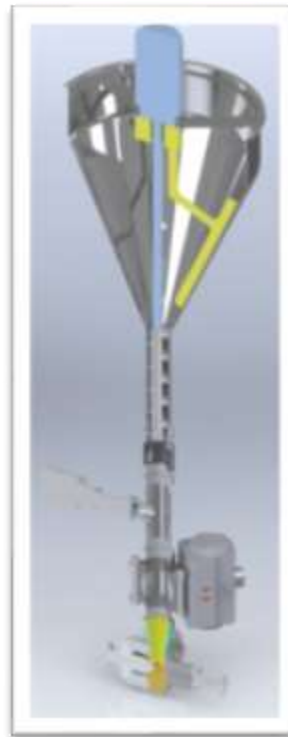


# Direct Powder Entrainment Units

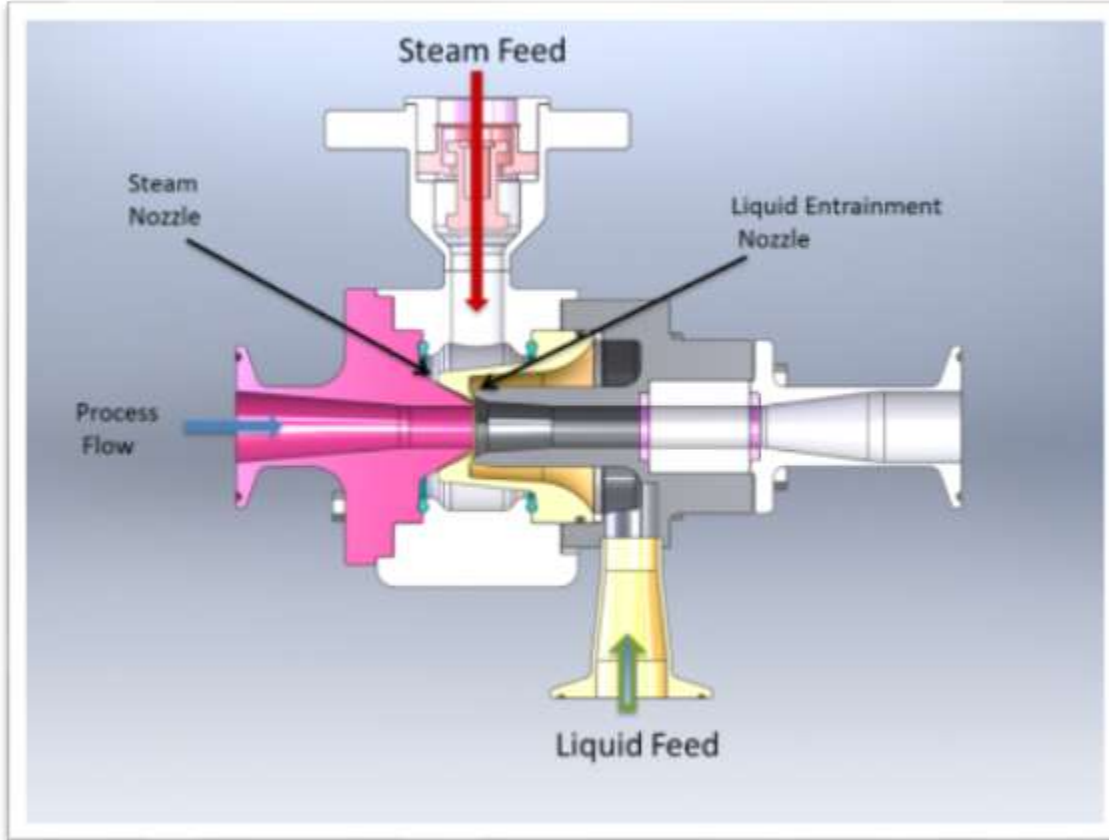
Powdered materials, such as gums, minerals, pigments and salts are entrained into the process flow via a port in the units body downstream of the steam nozzle.

**Ideal for hard to handle powders (e.g. hydroscopic and hydrophobic)**

- **High volume entrainment** and dispersal of inert powders (1:1 v/v)
- **Single pass** continuous entrainment of gums and binders
- **Rapid entrainment** and **hydration** of binders in low water systems (>15% w/w)
- Facilitates **dispersal & hydration** of powders in viscous and non-Newtonian systems



# Direct Liquid Entrainment Units



A liquid is entrained into the main process flow via a second annular nozzle just downstream of the steam nozzle.

**High Speed.** Supersonic mixing of two fluids

**High Dispersed Phase.** Generates very high interfacial area for chemical reactions.

**Example.** Hot-Cold process for emulsion formation, new product structures.



# Direct Liquid Entrainment Units

Process Type	Example System	Benefits	Industries
<b>Hot-Cold Processes</b>	Emulsion, dispersions, surfactant vesicles	Reduced cycle time. Reduced energy Novel new structures	Home and Personal Care Products, Paints, Coatings, Chemicals
<b>High speed mixing</b>	Rapid physical and chemical reaction kinetics	High product yield. Generates new processes & products	Chemicals, Materials, Ingredients, Home and Personal care
<b>In-line process step</b>	Conversion from batch to continuous production	Increased capacity	Chemicals

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# Gen1 - Ethanol Reactor System (ERS)



Installed in 5 US Ethanol Plants totaling  
380 MGPY

Capacities from 45 – 130 MM gal/year

Skid-Mounted. Fully Automated. Start-Up,  
Shut-Down and Clean-In-Place

High Turbulence. Efficient heating. No  
Hotspots

Reduces enzyme usage

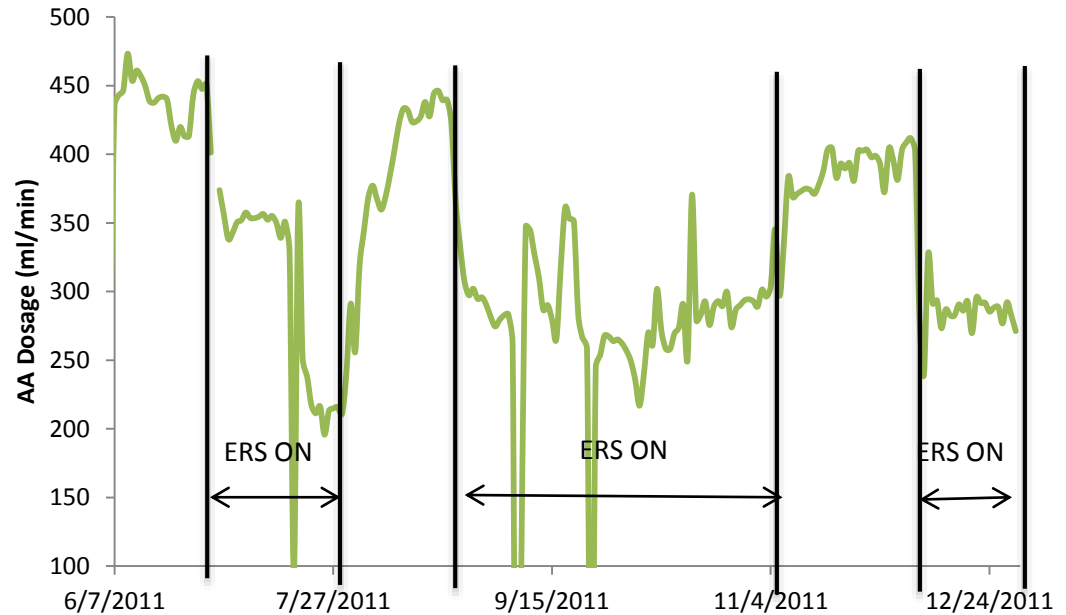
# Enzyme Savings Validation



130 MM Gal/Year Plant

Consistent reduction in enzyme usage with ERS

25% reduction = ~\$1,000 Per day in savings



*“Also, I wanted to report that the total alpha reduction was 25%:  
Normal alpha usage (4/1-4/14) is 464 mL/min  
Alpha usage with liq reduction was 348 mL/min”*

Amanda Marquis – Plant Chemist



# Gen2 – Hemicellulosic Materials



**Trials: US sugar cane producer for cellulosic ethanol**

Bagasse: by-product from sugar cane following normal sugar extraction

SoniqueFlo demonstrated the potential for enhancing the process to generate

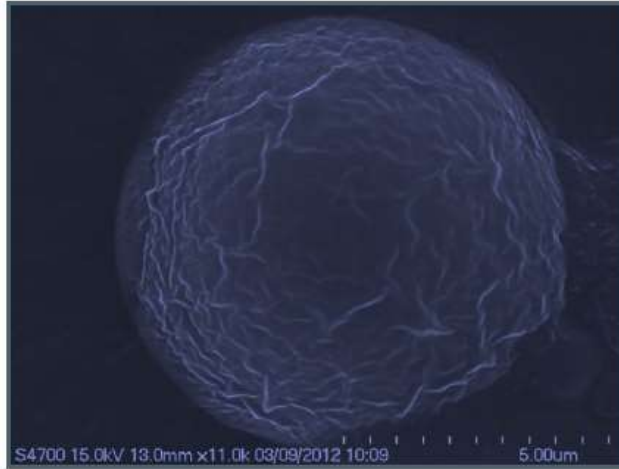
Yield improvement

Increased efficacy

Operational efficiencies

# Gen3 – Algae

## Library of tailored enzyme cocktails



### Observations

- Algae cell wall structures are complex and poorly characterized
- Cell wall structures vary across strains & cultivation conditions
- Variety of target products are wide

### Success Factors

- Enzyme cocktails tailored to a specific strain/application
- Downstream mechanical and enzyme cell disruption steps are an integral part of the lipid extraction solution



# Partners in 3<sup>rd</sup> Generation Research

€5.4m



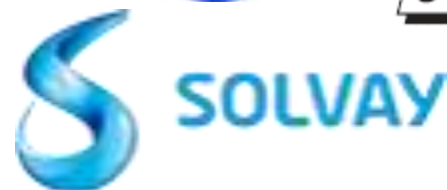
€12m



**SPLASH**  
Sustainable Polymers from Algae



**NESTE OIL**



**cellulac**



# Agenda

1	Core Technology
2	Food and Beverage
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5	BioEnergy
<b>6</b>	<b>Waste Water</b>
7	Oil & Gas Industry



# Waste Treatment



# Waste Treatment

## Objectives

Pre-treatment of waste water sludge's to maximise the biogas yields via anaerobic digestion. Particular focus on the biodegradability of secondary sludge (SAS)

- Assessment of the pasteurisation capability of the SoniqueFlo technology

## Key Findings

SoniqueFlo pre-treatment on primary sludge (PS) and secondary sludge (SAS) showed the following:

- **High solubilisation of sludge, increase in sCOD (soluble Chemical Oxygen Demand)**
  - With 3-4 SoniqueFlo passes on SAS an increase of sCOD/TS up to 800% observed
  - With 3-4 SoniqueFlo passes on Primary Sludge a gradual increase of sCOD/TS up to 300% observed
- **Decrease in *E.coli* counts after SoniqueFlo processing of waste water sludges**
  - Significant decrease (99%) in *E.coli* count with 3 SoniqueFlo passes on SAS
  - Significant decrease (99.999%) in *E.coli* count with 4 SoniqueFlo passes on PS
  - Potential for SoniqueFlo technology to be applied in pasteurisation of food waste and sludge
- **Biogas (methane) production increase**
  - 1.4 - 12.9% increase - SoniqueFlo treatment at 75°C
  - 1.6 - 16.9% increase - SoniqueFlo treatment at 85°C
  - 5.6 – 23.0 % increase - SoniqueFlo treatment at 95°C

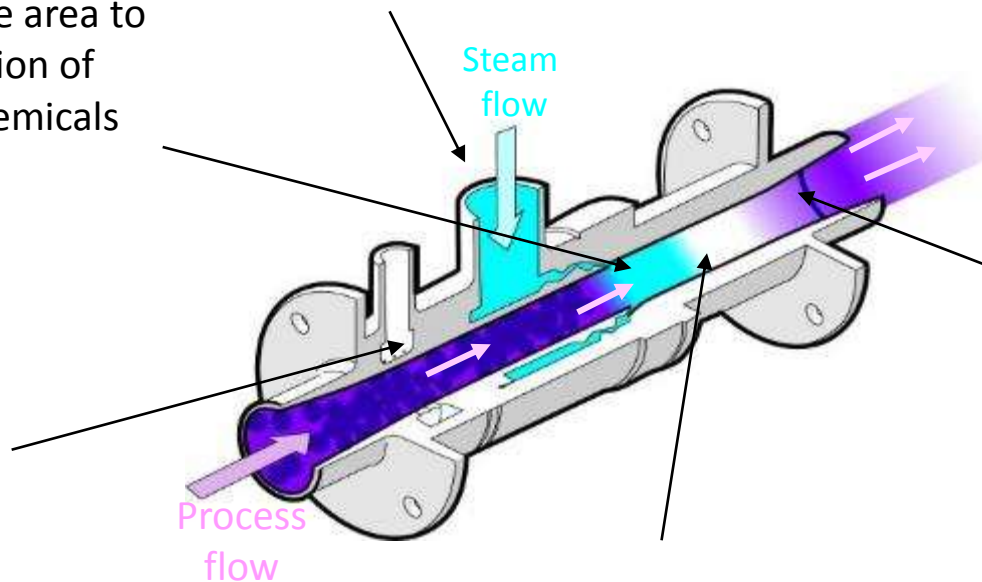
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<b>7</b>	<b>Oil &amp; Gas Industry</b>

# Oil Industry Applications

Atomisation in the supersonic vapour phase increases surface area to maximise action of demulsifier chemicals

Addition of heat reduces viscosity and surface tension



Thermal cavitations creates high energy impact in condensation zone;  
Further break-up of interfacial film and coalesces small stable water droplets

Disrupting interfacial film in the low pressure vapour zone allowing 'like-phase' coalescence

# SoniqueFlo Breaking Emulsions

Enhanced mixing of demulsifier chemicals

Disrupting interfacial film allowing coalescence

Vapourising water droplets in water-in-oil mixture

Addition of air enhances flocculation effect

Releasing dissolved gas in vacuum

Addition of heat reduces viscosity and surface tension

Breaking the surfactant bonds

Disrupting electrical charge



# Heavy Oil Emulsion Breaking

- Tests run on Acidic Crude (West Africa)
- Extra Heavy Oil (Canadian Source)
- Testing the SoniqueFlo against the industry standard with and without a demulsifier chemical
- **Analyses conducted:**
  - Decantation
  - Water droplet size (by Differential Scanning Calorimeter)
  - Water droplet size (by Granulometry)
  - Reference decantation curves

# Heavy Oil Emulsion Breaking - Trials

Downstream Collection Vessel



Supply vessel

Condensate steam return line



Gear Pump

# Emulsion Breaking - Results

## Acidic Crude

- **Demulsification achieved** with dramatically lower demulsifier content
- Best efficiency achieved at **5** parts per million

(as compared with the **100** parts per million standard in-field)

- Separation achieved even with **No** demulsifier



# Emulsion Breaking - Results

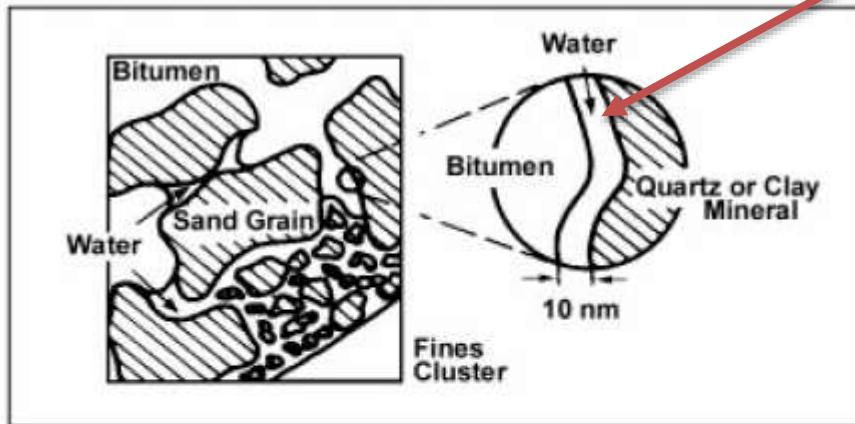
## EHO

- SoniqueFlo enhances water decantation with **No** demulsifier
- **Demulsification achieved** at **5** parts per million with an additional 45 ppm added afterwards

(as compared with the **>100** parts per million standard in-field)

# SoniqueFlo Impact on Oil Sands

The 10  $\mu\text{m}$  water film boils in the low-pressure zone of the SoniqueFlo and destabilizes the “emulsion” to separate quicker in the separation unit.



Schematic diagram showing a structural model of Athabasca oil sand. The water in the oil sand appears in three forms: as pendular rings at grain-to-grain contact points, as a  $\sim 10$  nm thick film which covers the sand surfaces, and as water retained in fines clusters. The remaining void is occupied by bitumen. Courtesy of AOSTRA.<sup>b</sup>

# SoniqueFlo Impact on Oil Sands

## Oil Sands separation –

- Bitumen separation of **94%** at 60 Deg. C, using non-optimised system
- Trials indicated significant capital and operating cost improvement
- No chemicals used
- Results processed at Intertek Sunbury Technology Centre



Canadian oil sands sample used in trial

Oil (%)	Solids (%)	Water (%)
11.3 %	85.3%	3.4%



# Oil Sands Separation Trials - Results

Summary of Separation Results from InterTek						
Ref No	Test Description	Slurry flow rate (kg/hr)	% of Oil in sample	% of Sand in sample	% of H2O in sample	Separation %
1	SoniqueFlo zone 1 - 60DegC	11800	2.96%	73.10%	21.49%	66.65%
2	SoniqueFlo zone 2 - 60DegC	10200	1.26%	79.70%	20.14%	86.66%
3	SoniqueFlo zone 3 - 60DegC	12000	0.64%	82.24%	16.32%	93.38%
4	SoniqueFlo zone 1 - 20DegC	12100	7.66%	62.40%	31.48%	6.31%
6	Baseline Sample	N/A	11.27%	85.30%	2.14%	N/A
7	SoniqueFlo zone 1 - 20DegC with Air	8100	4.87%	74.60%	18.94%	47.49%

NB. No chemicals were added in any of the tests

Extract from results:

Intertek Caleb Brett

Intertek Sunbury Technology Center

# Other Oil Industry Applications

1. Separation of water-in-oil emulsions from the SAGD process
2. Sand processing – Cleaning of sand, post separator
3. Oil fluidisation (using water or a diluent) for improved pumping/transportation
4. Drill cutting separation – breaking emulsions
5. Preparation/Mixing of drilling Muds (water and oil based)
6. Enhanced mixing of chemicals into oil or waste streams
7. H<sub>2</sub>S scavenging